



REDULESS®



Redules® is a unique inactivated yeast with biologically bound copper, developed to reduce sulfur compound off-flavours in wine. For red and white wines.

ORIGIN AND APPLICATION

Negative sulfur compounds are a common defect in wine. They are commonly described as smelling like cabbage, rotten eggs or burnt garlic and commonly mask varietal pleasant characters in the wine. Sulfur off aromas can be the result of both biological and non-biological factors and commonly diminish fruit expression and contribute to aggressive flavour sensations.

Redules®, developed by Lallemand, is a unique inactivated yeast with biologically bound copper, developed to reduce sulfur compound off flavours. **Redules®** reduces levels of hydrogen sulfide, diethyl sulfide, dimethyl sulfide, mercaptan and other sulfur related off-flavours in wine. **Redules®** can enhance the overall quality and fruity character of wine by reducing its vegetal and phenolic notes.

Redules® is to be used post-fermentation.



redules®

Results in red wines

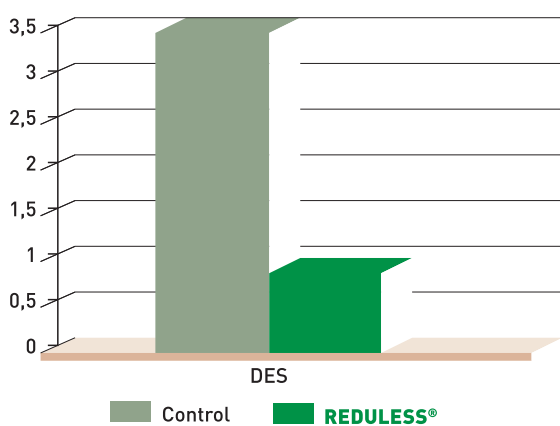


Figure 1. Diethylsulfide (DES) concentration, in µg/L, in Tempranillo (with carbonic maceration) from Rioja, Spain (2006) before and after application of **REDULESS®** at 25 g/hL

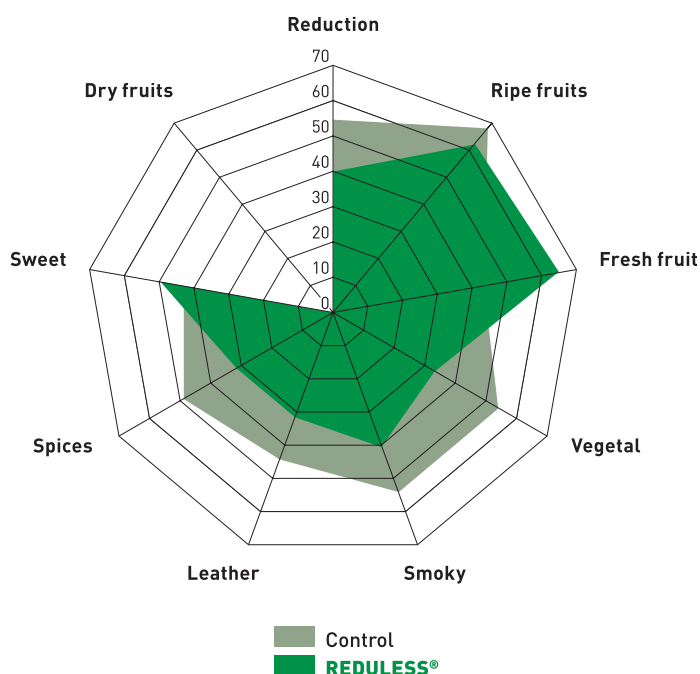


Figure 2. Sensory profile of 2006 Tempranillo, Rioja, Spain wine with carbonic maceration before and after application of 25 g/hL of **REDULESS®**



Results in white wines

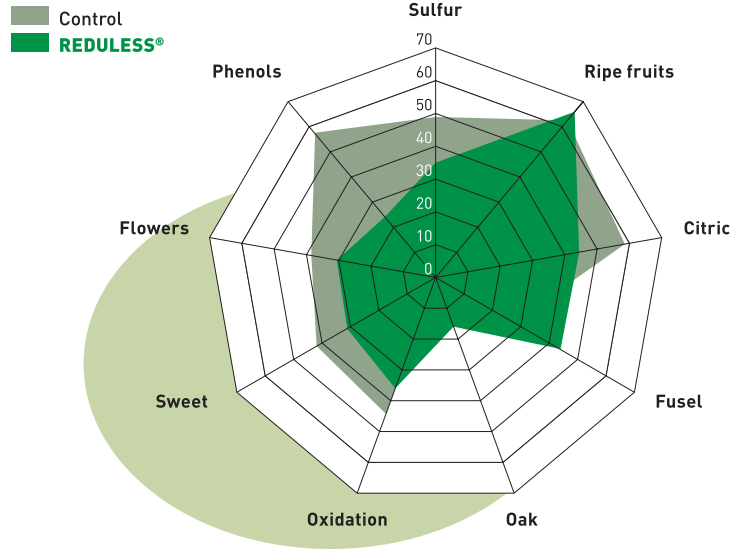


Figure 3. Sensory profile of Viura wine (Spain) before and after application of 15 g/hL of **REDULESS®**

INSTRUCTIONS FOR USE

Dose rate

Recommended dosage is 10-30 g/hL depending on the severity of the sulfur defect. Lallemand recommends to perform a bench trial to determine the best dose rate.

- 1) Determine the dose required to remove the sulfides from the wine.
- 2) Suspend **Redules®** in water (2.5kg in 25L water) and add immediately to the tank.
- 3) Mix well and leave for 3-5 days, after which time the wine is to be racked or filtered off **Redules®** lees.

The maximum potential copper contribution when used according to recommendation is 0.3ppm

PACKAGING AND STORAGE

- 2.5kg sealed, aluminum foil bags.
- Store in a dry environment below 25°C.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS



LALLEMAND OENOLOGY

Original by culture